



## Virginia Green Profile: **Green Conference Centers**



### **Stuart C. Siegel Center** Richmond, Virginia



#### **Facility Description:**

The Siegel Center is a high quality multi-purpose indoor facility that accommodates Division 1 NCAA athletics and also serves as a general-purpose facility for a variety of special events.

#### **Green Statement:**

VCU recognizes the importance of Sustainability for our quality of life today and for future generations. With the signing of American College and University President's Climate Commitment in 2008 VCU is working toward reducing greenhouse gas emissions on our campuses. The Siegel Center supports this commitment and its responsibility for its operations to address climate change and be a good environmental steward.

#### **Green Commitments & Practices:**

To qualify as a Virginia Green Conference Center, the facility must commit to implement several green practices in each of the required **Core Commitments** (highlighted in green). The following green practices are in place:

- ✓ **Recycling.** Virginia Green facilities must have highly-visible locations/containers that provide the opportunity for guests to recycle aluminum cans, plastic and glass bottles, or other disposable products purchased at the facility. Recycling of cardboard, plastic, paper, and composting of waste foods is highly encouraged as well. This facility pledges that they:
  - ✓ Offer the opportunity for guests to recycle: glass bottles, plastic bottles, aluminum cans, and paper
  - ✓ Also recycle: steel cans, newspaper, office paper, toner cartridges, cardboard, fluorescent lamps, batteries, electronic equipment
- ✓ **Minimize the use of disposable food service products.** The facility is required to minimize the use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, the facility is encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection / recycling/ composting of food service items disposed of on the premises. This facility pledges that they:
  - ✓ Use disposable foodservice items that are made with recycled content
  - ✓ Use disposable foodservice items that are recyclable in your area
- ✓ **Reduce solid waste.** The facility must be actively working to reduce its solid waste generation. This facility pledges that they:
  - ✓ Track overall solid waste costs
  - ✓ Have a numeric goal to reduce overall materials that go to the landfill  
*Dining room (or during meetings/events)*
  - ✓ Use water pitchers to minimize the use of single-use bottles  
*Restrooms*

- ✓ Use bulk soap dispensers in public restrooms
- ✓ Purchase recycled-content paper-towels and toilet paper

#### *Office*

- ✓ Remove facility and staff names from junk mail lists when possible
- ✓ Make double-sided photocopies and avoid making extra photocopies
- ✓ Use electronic correspondence and forms when possible

#### *Buildings and grounds*

- ✓ Use green cleaning products that are dispensed in bulk
- ✓ Properly recycle and/or dispose of thinners and solvents (required by law)
- ✓ Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles

### ☑ **Use water efficiently.** The facility must have a plan in place and have taken steps toward reducing its water use. This facility pledges that they:

- ✓ Track overall water usage and wastewater costs

#### *Activities indoors*

- ✓ Perform preventative maintenance to stop drips and leaks
- ✓ Use water-flow metering to discover leaks and areas of high use
- ✓ Have installed:
  - Low flow faucets and showerheads (use less than 2.5 gallons per minute)
  - Use microfiber technology mops

### ☑ **Conserve energy.** The facility must have a plan in place and have taken steps toward reducing its energy use. This facility pledges that they:

- ✓ Track overall energy bills

#### *Heating and cooling*

- ✓ Have individual thermostats for each room; ensure they are correctly adjusted
- ✓ Regularly perform preventative maintenance on HVAC system

#### *Lighting*

- ✓ Use natural lighting
- ✓ Use lighting sensors to turn on/off lights
- ✓ Use occupancy sensors to turn on/off lights
- ✓ Have adopted a policy/practice to turn off lights in unoccupied rooms
- ✓ Have installed high efficiency fluorescent ballasts and lamps (T-5 and T-8)

#### *Appliances and electronic devices*

- ✓ Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)
- ✓ Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used

### ☑ **Green Events Package.** The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

- ✓ Promote the availability of “green meetings/conferences” in marketing packages
- ✓ Recycling, reusable items, no polystyrene, electronic registration and signage

**For more information on the Stuart C. Siegel Center and their Conference Center, see [www.siegelcenter.com](http://www.siegelcenter.com) or contact Tim Lampe at [tclampe@vcu.edu](mailto:tclampe@vcu.edu).**



**Virginia Green** is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Conference Centers** have been thoughtfully planned and designed to minimize their impacts on the environment. This facility has met the established "core activities" for **Green Attractions** and has committed to communicate its activities to its guests.

For more information on **Virginia Green** program, see [www.viriniagreentravel.org](http://www.viriniagreentravel.org).



VirginiaGreenTravel.org

Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

